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APPLICATION NO.	F	ILING DATE	FIRST NAMED INVENTOR	ATTORNEY DOCKET NO.	CONFIRMATION NO.	
09/454,761	12/06/1999		ROBERT D. GIBSON	81448	4209	
23685	7590	04/17/2003				
		RIEGSMAN	EXAMINER			
665 FRANKLIN STREET FRAMINGHAM, MA 01702				BECKER, DREW E		
				ART UNIT	PAPER NUMBER	
				1761	15	
				DATE MAILED: 04/17/2003		

Please find below and/or attached an Office communication concerning this application or proceeding.

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		Application N	ор	plicant(s)	
		09/454,761	GII	BSON ET AL.	
	Office Action Summary	Examiner	Art	Unit	
		Drew E Becke	r 170	61	
	The MAILING DATE of this communicati	on appears on the co	ver sh et with the corre	spondence address	
	for Reply HORTENED STATUTORY PERIOD FOR I	DEDI V IS SET TO E	YDIRE 3 MONTH(S) F	ROM	
THE - Ex aft - If t - If t - Fa - An	EMAILING DATE OF THIS COMMUNICAT tensions of time may be available under the provisions of 37 ten SIX (6) MONTHS from the mailing date of this communicate period for reply specified above is less than thirty (30) day NO period for reply is specified above, the maximum statutory illure to reply within the set or extended period for reply will, by reply received by the Office later than three months after the model patent term adjustment. See 37 CFR 1.704(b).	FION. CFR 1.136(a). In no event, histion. ys, a reply within the statutory by period will apply and will exploy statute, cause the application.	owever, may a reply be timely fil minimum of thirty (30) days will ire SIX (6) MONTHS from the m n to become ABANDONED (35	led be considered timely. lailing date of this communic 5 U.S.C. § 133).	ation.
1)[>	Responsive to communication(s) filed o	on 10 February 2003			
2a)[
3)[Since this application is in condition for	allowance except for	formal matters, prose	cution as to the mer	its is
, —	closed in accordance with the practice ition of Claims	under Ex parte Quay	le, 1935 C.D. 11, 453 (O.G. 213.	
4)∑	Claim(s) 5-12 and 16-19 is/are pending	in the application.			
	4a) Of the above claim(s) is/are w	ithdrawn from consid	eration.		
5)[Claim(s) is/are allowed.				
6)∑	Claim(s) <u>5-12 and 16-19</u> is/are rejected.				
7)[Claim(s) is/are objected to.				
8)[- · · · · · · · · · · · · · ·	and/or election requi	rement.		
	ation Papers				
, –	The specification is objected to by the Ex		b. the Eventin		
10)L	The drawing(s) filed on is/are: a)				
44)	Applicant may not request that any objection The proposed drawing correction filed on				
11)[_	If approved, corrected drawings are require			by the Examiner.	
12\	The oath or declaration is objected to by		dono		
,	under 35 U.S.C. §§ 119 and 120	the Examiner.			
_	Acknowledgment is made of a claim for	foreign priority under	35 U.S.C. § 119(a)-(d) or (f).	
•	ACKNOWLEDGITHENT IS Made of a claim for a	Toroigh phiomy and a	00 0.0.0.g(a)	, (-).	
•	1. Certified copies of the priority doc	uments have been re	ceived.		
	2. Certified copies of the priority doc			No	
	3. Copies of the certified copies of the	ne priority documents	have been received in		•
,	application from the Internation See the attached detailed Office action for	r a list of the certified	copies not received.		
	Acknowledgment is made of a claim for d			o a provisional appli	cation).
	a) The translation of the foreign langual Acknowledgment is made of a claim for d	age provisional applic	ation has been receive	ed.	
Attachm					
2) No	otice of References Cited (PTO-892) Otice of Draftsperson's Patent Drawing Review (PTO-sommation Disclosure Statement(s) (PTO-1449) Paper	948) 5)	Interview Summary (PT Notice of Informal Pate Other:		

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DETAILED ACTION

Request for Continued Examination

1. The request filed on February 10, 2003 for an RCE based on parent Application No. 09/454,761 is acceptable and an RCE has been established. An action on the RCE follows.

Information Disclosure Statement

2. The information disclosure statement filed December 6, 1999 fails to comply with the provisions of 37 CFR 1.97, 1.98 and MPEP § 609 because the references lack publication dates.

For examination purposes, and to speed along prosecution, the Pyramid Radiant Wall Oven reference, will have either a 102(a) or 102(b) date. The examiner telephoned Pyramid and was told that the Radiant Wall Oven was put into mass production in October of 1998 and was in use at least as early as 1995.

Specification

3. The abstract of the disclosure is objected to because it is more 150 words in length. Correction is required. See MPEP § 608.01(b).

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Claim Rejections - 35 USC § 112

- 4. The following is a quotation of the second paragraph of 35 U.S.C. 112:

 The specification shall conclude with one or more claims particularly pointing out and distinctly claiming the subject matter which the applicant regards as his invention.
- 5. Claims 18-19 are rejected under 35 U.S.C. 112, second paragraph, as being indefinite for failing to particularly point out and distinctly claim the subject matter which applicant regards as the invention.
- 6. Claim 18 recites "cooking the boned pork product... until the boned pork product is braised and charred but not fully-cooked". It is not clear how something can be "cooked" but not "fully-cooked", or what degree of cooking would be considered full.

Claim Rejections - 35 USC § 103

- 7. The following is a quotation of 35 U.S.C. 103(a) which forms the basis for all obviousness rejections set forth in this Office action:
 - (a) A patent may not be obtained though the invention is not identically disclosed or described as set forth in section 102 of this title, if the differences between the subject matter sought to be patented and the prior art are such that the subject matter as a whole would have been obvious at the time the invention was made to a person having ordinary skill in the art to which said subject matter pertains. Patentability shall not be negatived by the manner in which the invention was made.
- 8. Claims 5-12 and 16-18 are rejected under 35 U.S.C. 103(a) as being unpatentable over Liebermann [Pat. No. 5,189,948] in view of Radiant Wall Oven and Dagerskog et al [Pat. No. 4,565,704].

Liebermann teaches a method of cooking meat by preheating the meat at a first station (Figure 1, #38), applying infrared radiant heat at a searing station in order to char the meat (Figure 1, #40), applying steam to the meat at a second station in order to fully cook it (Figure 1, #10), cooling the cooked and charred meat at a third station (Figure 1,

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#42), transporting the product between the stations with a conveyor belt (Figure 1, #16), applying radiant heat at 1500-1700°F (column 6, line 14), and the steam being up to 205°F (column 4, line 60). Liebermann does not teach the first station being infrared heating, the meat being boned pork, separate conveyors, the infrared heating lasting for 1.5-1.75 minutes, and the steam cooking lasting for two hours. Radiant Wall Oven [RWO] teaches a method of heating food in a first browning station which employs 1500° radiant heat, a second station which employs a steam oven, and separate conveyors for each station (illustration). Dagerskog et al teach a method of cooking pork chops (column 3, line 16) with infrared heat. It would have been obvious to one of ordinary skill in the art to incorporate the pork chops of Dagerskog et al into the invention of Liebermann et al since both are directed to methods of cooking meat, since Liebermann et al already included infrared heating (Figure 1, #40) and the use of meat in general (column 1, line 11), and since boned meats were commonly cooked with infrared heat as shown by Dagerskog et al (column 3, line 16). It would have been obvious to one of ordinary skill in the art to incorporate the first station infrared heating of RWO into the invention of Liebermann et al since both are directed to methods of cooking, since Liebermann et al already included a preheating first station (Figure 1, #38) as well as an infrared charring station (Figure 1, #40), since RWO teaches that foods were commonly browned with infrared heating before they were fully cooked (illustration), and since placing the infrared heating of Liebermann et al at the first station would have provided the preheating while simultaneously eliminating the need for a microwave station and thus provided a savings in cost and space. It would have

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been obvious to one of ordinary skill in the art to incorporate the separate conveyors of RWO into the invention of Liebermann et al since both are directed to cooking methods, since Liebermann et al already possessed multiple stations connected by a conveyor (Figure 1, #16), and since the separate conveyors of RWO would have provided more flexibility by permitting the replacement of a station, for maintenance or cleaning, without the need to shut down the entire process. It would have been obvious to one of ordinary skill in the art to steam for two hours and heat with infrared radiation for 1.5-1.75 minutes in the invention of Liebermann et al since Liebermann et al already included steam heating to provide full-cooking and infrared heating to provide a charring effect (Figure 1, #10 & 40) but does not recite any preferred treatment times, since treatment times such as these were commonly used, and since the treatment times would have been varied during the course of normal experimentation and optimization due to such factors as the size of the meat product, the desired degree of cooking and charring, and type of meat to name but a few examples.

9. Claim 19 is rejected under 35 U.S.C. 103(a) as being unpatentable over Liebermann et al, in view of RWO and Dagerskog et al, as applied above, and further in view of Mauer et al [Pat. No. 5,741,536].

Liebermann et al, RWO, and Dagerskog et al teach the above mentioned concepts.

Liebermann et al, RWO, and Dagerskog et al do not teach marinating the meat. Mauer et al teach a method of cooking meat by first marinating it (Figure 1, #13). It would have been obvious to one of ordinary skill in the art to incorporate the marinating of Mauer et al into the invention of Liebermann et al since both are directed to methods of cooking

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meat, since Liebermann et al already included the use of flavor enhancers such as seasoning, salts, and spices (column 2, line 64), since meats were commonly marinated prior to being cooked, and since Mauer et al teach that marinating improves the moistness and flavor of the meat as they are heated (column 3, line 1).

10. The prior art made of record and not relied upon is considered pertinent to applicant's disclosure. Rajapakse [Pat. No. 6,132,783], Vischer Jr [Pat. No. 3,736,860], and Forney et al [Pat. No. 5,942,142] teach methods of cooking and marking meat.

Response to Arguments

11. Applicant's arguments with respect to claims 5-12 and 16-19 have been considered but are moot in view of the new ground(s) of rejection.

Any inquiry concerning this communication or earlier communications from the examiner should be directed to Drew E Becker whose telephone number is 703-305-0300. The examiner can normally be reached on Monday-Thursday 8am-6pm.

If attempts to reach the examiner by telephone are unsuccessful, the examiner's supervisor, Milton Cano can be reached on 703-308-3959. The fax phone numbers for the organization where this application or proceeding is assigned are 703-872-9310 for regular communications and 703-872-9311 for After Final communications.

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Any inquiry of a general nature or relating to the status of this application or proceeding should be directed to the receptionist whose telephone number is 703-308-1495.

Drew E Becker Examiner Art Unit 1761

April 15, 2003